## **Duties of Person-In-Charge:**

Make sure food is prepared in a licensed facility;

Ensure only individuals required for operation are in preparation storage and warewashing areas;

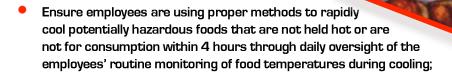
Make sure all employees and other persons (including delivery, maintenance, and pest control

personnel) entering preparation, storage, and warewashing areas comply with regulation;

Monitor employee's hand washing to make sure they are effectively cleaning their hands;

Observe deliveries for approved source, proper temperature, and protection from contamination and/or adulteration;

Guarantee employees are properly cooking potentially hazardous by daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices that are properly scaled and calibrated;



- Make sure employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused through routine monitoring temperatures and/or chemical concentrations;
- Notify customers that clean plates, utensils, etc. must be used when they return to the salad bars and buffets;
- Prevent employees from cross-contaminating ready-to-eat food with bare hands by properly using suitable utensils, such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment; and
- Train employees in food safety practices that relate to their specific duties.



**Environmental Health Protection** 4815 West Markham Street, Slot 46 Little Rock, AR 72205 http://healthyarkansas.com